

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

1. Substitusi tepung terigu dengan tepung labu kuning berpengaruh nyata ( $\alpha = 5\%$ ) terhadap volume spesifik, *firminess*, dan organoleptik kesukaan terhadap warna, kelembutan, *moistness*, dan rasa pada *cake* kukus.
2. Semakin besar proporsi tepung labu kuning, semakin besar nilai kesukaan terhadap kelembutan dan *moistness cake* kukus, tetapi semakin kecil nilai rata-rata volume spesifik dan *firminess cake* kukus.
3. Proporsi tepung labu kuning : tepung terigu 20% : 80% merupakan *cake* kukus yang paling disukai konsumen dengan kadar  $\beta$ -karoten 8,569  $\mu\text{g}$   $\beta$ -karoten/g *cake* kukus.

#### **6.2. Saran**

Perlu dilakukan penelitian lebih lanjut mengenai perubahan kadar  $\beta$ -karoten yang disebabkan oleh proses pengolahan dalam pembuatan *cake* kukus.

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